

DEPARTMENT OF HEALTH AND HUMAN SERVICES  
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 06/21/2017

FORM APPROVED

OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION  POC# 1	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  445291	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____  B. WING _____	(X3) DATE SURVEY COMPLETED  06/14/2017
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NAME OF PROVIDER OR SUPPLIER

ERWIN HEALTH CARE CENTER

STREET ADDRESS, CITY, STATE, ZIP CODE

100 STALLING LANE

ERWIN, TN 37650

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE
F 000	INITIAL COMMENTS  A recertification survey and investigation of complaint #41166 were completed at Erwin Health Care Center on 6/14/17. No deficiencies were cited related to the complaint under 42 CFR Part 483, Requirements for Long Term Care Facilities.	F 000		
F 371 SS=F	483.60(i)(1)-(3) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY  (i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.  (i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.  (ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.  (iii) This provision does not preclude residents from consuming foods not procured by the facility.  (i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.  (i)(3) Have a policy regarding use and storage of foods brought to residents by family and other visitors to ensure safe and sanitary storage, handling, and consumption. This REQUIREMENT is not met as evidenced by: Based on policy review, observation and interview the facility failed to ensure kitchen	F 371	The pots, buffet pans, and can opener will be washed and rinsed after each use. The pots and pans will be placed on the drying shelves to completing the cleaning process.  The Dietary Manager will check to verify the cleaning process has been completed on the utilities.  All employees have been In serviced on the proper technique for cleaning, drying and sanitizing the above items.  Random checks 3 times a week will be done by the QA nurse.	7/28/2017

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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NAME OF PROVIDER OR SUPPLIER  ERWIN HEALTH CARE CENTER			STREET ADDRESS, CITY, STATE, ZIP CODE 100 STALLING LANE ERWIN, TN 37650		
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F 371	<p>Continued From page 1</p> <p>equipment was sanitary and free of dried food debris for 1 of 4 buffet pans and 1 can opener, and failed to ensure pots and pans were air dried properly for 1 of 4 buffet pans and 1 of 2 small cooking pots, in 1 of 1 kitchens, affecting 103 of 105 residents.</p> <p>The findings included:</p> <p>Review of the facility policy "Cleaning and Sanitizing Food Contact Surfaces" dated 3/19/08 revealed "...Wash, rinse, and sanitize food contact surfaces...equipment...After final use of each working day...Place wet items in a manner to allow air drying..."</p> <p>Observation of the kitchen with the Dietary Manager on 6/12/17 at 10:30 AM, revealed 1 of 4 buffet pans and the can opener with dried food debris. Continued observation revealed 1 of 4 buffet pans and 1 of 2 small cooking pots stored with moisture inside.</p> <p>Interview with the Dietary Manager on 6/12/17 at 10:55 AM, in the kitchen, confirmed the facility failed to ensure serving pans and kitchen equipment were free of dried food debris and failed to ensure pots and pans were air dried properly.</p>	F 371			